

RECIPES OF LINCOLN'S TIME—ADVENTURES WITH A PURSE—EXCHANGE—CYNTHIA'S ADVICE

MRS. WILSON TELLS OF SALT-RISING BREAD

And Gives a Typical Lincoln Dinner That Might Have Been Served in Olden Days in Illinois

Boiled Leg of Mutton a la Venison Is Delicious and Wholesome; Lemon Pudding Is Dainty Dessert

By MRS. M. A. WILSON

ALTHOUGH February is a very short month, it brings with it three very special holidays—Lincoln's Birthday, St. Valentine's Day and Washington's Birthday—to mention them in the order in which they come.

The 12th of February, Lincoln's Birthday, brings to mind many of the tales that are told of this great man's kindness. One need but look at the face of the martyred President to realize that he was, first of all, a home-loving man.

From Illinois come many old-fashioned dishes that Abraham Lincoln was very fond of; among them is the salt-rising bread. Housewives in the early days had many difficulties to contend with and very often, because of the great distance from a store or neighbor, it was difficult to obtain yeast, which was needed to make the light or fermented bread.

It is said that this recipe originated with the great grandmothers of Lincoln; it was made for a leaven and produced an acetous fermentation. This bread is light and flaky and very palatable, but it is not very quickly made. The true secret of its success is the keeping of the mixture the entire time at blood heat, which is between 90 and 100 degrees Fahr.

How to Prepare the Leaven Set the mixture about 9 o'clock in the evening. Place in a two-quart pitcher. Four tablespoons of yellow or white cornmeal. One-half level teaspoon of salt. One-half level teaspoon of soda. Two level tablespoons of sugar. Then pour in. One-half cup of scalded milk. One-half cup of water.

Use the water in which potatoes were boiled. Stir to dissolve thoroughly and let cool to 90 degrees, then add 1/2 cup of flour. Beat very hard for three minutes and then set the pitcher in a deep sauceman, containing sufficient water just below the mixing point to cover the pitcher one-half of its depth. Cover the top of the pitcher very closely. Put in a warm place which is free from draughts.

This means, in the city, to light the oven of the gas range for three minutes and then turn it off and set the mixture in the warm oven overnight to rise; in the country, the back of the range, or set a sauceman on the back of the oven and turn a larger pan down over it until morning. In the morning add. One cup of water 90 degrees Fahr. One teaspoon of salt.

And sufficient flour, warmed to 90 degrees Fahr., to form a loaf. Usually, this requires from five to five and one-half cups of flour. Let rise in a temperature of 95 degrees, until light, and then knead and form into loaves. Place in well-greased pan and bake for fifty minutes in a moderate oven. The true secret of this bread is to

Use the water in which potatoes were boiled. Stir to dissolve thoroughly and let cool to 90 degrees, then add 1/2 cup of flour. Beat very hard for three minutes and then set the pitcher in a deep sauceman, containing sufficient water just below the mixing point to cover the pitcher one-half of its depth. Cover the top of the pitcher very closely. Put in a warm place which is free from draughts.

This means, in the city, to light the oven of the gas range for three minutes and then turn it off and set the mixture in the warm oven overnight to rise; in the country, the back of the range, or set a sauceman on the back of the oven and turn a larger pan down over it until morning. In the morning add. One cup of water 90 degrees Fahr. One teaspoon of salt.

And sufficient flour, warmed to 90 degrees Fahr., to form a loaf. Usually, this requires from five to five and one-half cups of flour. Let rise in a temperature of 95 degrees, until light, and then knead and form into loaves. Place in well-greased pan and bake for fifty minutes in a moderate oven. The true secret of this bread is to

Use the water in which potatoes were boiled. Stir to dissolve thoroughly and let cool to 90 degrees, then add 1/2 cup of flour. Beat very hard for three minutes and then set the pitcher in a deep sauceman, containing sufficient water just below the mixing point to cover the pitcher one-half of its depth. Cover the top of the pitcher very closely. Put in a warm place which is free from draughts.

This means, in the city, to light the oven of the gas range for three minutes and then turn it off and set the mixture in the warm oven overnight to rise; in the country, the back of the range, or set a sauceman on the back of the oven and turn a larger pan down over it until morning. In the morning add. One cup of water 90 degrees Fahr. One teaspoon of salt.

And sufficient flour, warmed to 90 degrees Fahr., to form a loaf. Usually, this requires from five to five and one-half cups of flour. Let rise in a temperature of 95 degrees, until light, and then knead and form into loaves. Place in well-greased pan and bake for fifty minutes in a moderate oven. The true secret of this bread is to

Use the water in which potatoes were boiled. Stir to dissolve thoroughly and let cool to 90 degrees, then add 1/2 cup of flour. Beat very hard for three minutes and then set the pitcher in a deep sauceman, containing sufficient water just below the mixing point to cover the pitcher one-half of its depth. Cover the top of the pitcher very closely. Put in a warm place which is free from draughts.

This means, in the city, to light the oven of the gas range for three minutes and then turn it off and set the mixture in the warm oven overnight to rise; in the country, the back of the range, or set a sauceman on the back of the oven and turn a larger pan down over it until morning. In the morning add. One cup of water 90 degrees Fahr. One teaspoon of salt.

And sufficient flour, warmed to 90 degrees Fahr., to form a loaf. Usually, this requires from five to five and one-half cups of flour. Let rise in a temperature of 95 degrees, until light, and then knead and form into loaves. Place in well-greased pan and bake for fifty minutes in a moderate oven. The true secret of this bread is to

Use the water in which potatoes were boiled. Stir to dissolve thoroughly and let cool to 90 degrees, then add 1/2 cup of flour. Beat very hard for three minutes and then set the pitcher in a deep sauceman, containing sufficient water just below the mixing point to cover the pitcher one-half of its depth. Cover the top of the pitcher very closely. Put in a warm place which is free from draughts.

This means, in the city, to light the oven of the gas range for three minutes and then turn it off and set the mixture in the warm oven overnight to rise; in the country, the back of the range, or set a sauceman on the back of the oven and turn a larger pan down over it until morning. In the morning add. One cup of water 90 degrees Fahr. One teaspoon of salt.

And sufficient flour, warmed to 90 degrees Fahr., to form a loaf. Usually, this requires from five to five and one-half cups of flour. Let rise in a temperature of 95 degrees, until light, and then knead and form into loaves. Place in well-greased pan and bake for fifty minutes in a moderate oven. The true secret of this bread is to

Ask Mrs. Wilson

If you have any cooking problems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER, Philadelphia.

A Typical Lincoln Dinner

- Vegetable Soup
Piccilli
Boiled Leg of Mutton a la Venison
Currant Jelly
Mashed Potatoes
Creamed Onions
Mashed Turnips
Spiced Beets
Celery Salad
Coffee

Mutton a la Venison

This dish, in the early fifties, was considered a great delicacy. Have the butcher remove all the rough fat from the leg of mutton, then bone, roll and lay the meat in an earthen or china bowl. Rub it thoroughly with the following mixture:

- One-half cup of finely chopped celery leaves.
One-half cup of finely chopped onions.
One tablespoon of salt.
One tablespoon of brown sugar.
One and one-half teaspoons of black pepper.
One-half teaspoon of allspice.
One teaspoon of mustard.
One teaspoon of powdered sweet marjoram.

Put into the meat well and then pour one and one-half cups of vinegar over the meat, cover closely and set in a very cool place for four days. Turn the meat twice every day. Now place in a large sauceman a meat rack and one quart of boiling water. Place the prepared mutton on the rack and cover very closely, placing a flatiron on the lid of the sauceman to keep in the steam. Boil slowly for three and one-half hours, basting the meat with the leftover pickle, while it is cooking, once every hour. When ready to serve thicken the liquid in the sauceman and add one-half cup of capers and serve as a sauce.

Lemon Pudding

Place in a sauceman One and one-half cups of milk. One-half cup of flour. Stir to dissolve thoroughly and then bring to boil and cook for four minutes. Stir constantly and add. Grated rind of one-half lemon. Juice of two lemons. Three-quarters cup of sugar. One egg. Yolk of one egg. One tablespoon of butter.

Beat hard to blend thoroughly, then pour into well-buttered baking dish and place in a moderate oven for fifteen minutes. While the pudding is in the oven, place in a bowl. White of one egg. One-half glass of plum or grape jelly. Beat, using a Dover egg beater, until the mixture holds its shape. Pile on the pudding and set in the oven for five minutes. Serve either hot or cold. This amount will serve six people.

Mrs. Wilson Answers Queries

Dear Mrs. Wilson—Will you kindly publish recipe for making the small cakes which bakers call metropolitan? Hoping you can favor me with the same, as I enjoy using your recipes. I am E. L. S.

These are made from puff pastry mixture by using specially prepared fat. MRS. C. McI.

Dear Mrs. Wilson—Can you tell me how to prevent the crust of pie slipping away from the edge of the pie plate? Thanking you for any information you can give me. MRS. C. McI.

See pastry recipe, August 5. You have evidently stretched the dough—rather case it on plate, so that when moisture evaporates there will not be great shrinkage of the pastry.

Please Tell Me What to Do

By CYNTHIA

Stands Up for Sailors

Dear Cynthia—I have never written to you before, but when I read about "An American" tonight I couldn't resist writing and telling her what I think about sailors.

They surely are a good-natured bunch. I have gone with many a sailor boy and I always found them sociable and witty. Of course, there are a few low, common boys, but what is that? There are good and bad everywhere. I have a girl friend who thought sailors were terrible. But I soon disillusioned her and now she knows a few of our Wonderful Boys in Blue, and she thinks they're wonderful.

Buck Private Apologizes

Dear Cynthia—Will you not accept, on behalf of your readers and yourself, the humblest apology that I can make for my apparent attack on Philadelphia in general? I am not a native of the city, and if I felt the way my letter implied there would be but one thing for me to do—get out.

The fact that I haven't done so should be enough to prove my loyalty to the Quaker City. There is only one spot in the country that I hold dearer than my own city. Philadelphia may be criticized, as might any city, but should that ever happen when I am present every bit of argumentative power which I own will be devoted to defending the city and not attacking it.

THE BUCK PRIVATE.

Cynthia accepts the apology both for herself and her readers. Somehow that ungracious slam didn't sound like the Buck Private, and Cynthia is glad to know that he is a loyal friend, even if he is not a native of this city of ours. The answer to Cleopatra has been received and will be published as soon as there is room for it.

Wait Till He Calls

Dear Cynthia—I am writing to you for some advice. I am a young girl of nineteen. About eighteen months ago I was introduced to a young man. He came to see me quite regularly and then suddenly dropped away. A few weeks later I called him up at a pay station, and a young girl answered, saying she was his sister. She then told me he had been married for three years. It was hard to believe. He was always nice and respectful. Now I have been told he isn't married, but I would like to know if this is true or not. Should I write and ask him or not pay any attention to it? H. N. P.

Do not pay any further attention to this affair, unless you see the young man or hear from him again. Then ask him about it. It may be that his sister was just teasing you to find out what you would say, and in that case it is better not to say anything. But if he really is married, he had no right to come to see you, and you should drop him. In either case it would be better just to wait and forget him, unless you hear from him.

He Criticizes Her

Dear Cynthia—Having read your daily column of advice, I am therefore taking the privilege of asking you to advise me as you have others. I am a young girl of fair appearance and have been keeping company for more than a year. I love my friend dearly and have thought same on his part, but now there is a doubt lingering in my heart. I have quarreled a great deal with him, but always made up. It has been rather serious in our case. The point which I want to bring out is this:

He is a very wealthy boy, but I am not so blessed, although I explained the circumstances to him. He keeps remarking about girls dressing very stylishly and that he had an offer to marry a very wealthy girl. Also, in several instances people have told him that I wasn't good enough for him and that he could get better girls. I feel that if any young man cares for me he wouldn't repeat those things.

This letter is rather long, but not all I would like to tell, because I think that I'm taking a good deal of room in your column. ANXIOUS.

My dear, you are wasting your time if you worry over this young man. If he really loved you he would not make those remarks. If he thinks it is so easy to find a better girl, you will be happier if you tell him that he had better get her and let you alone. Then go about with your other friends and try to forget him as soon as possible.

Of Blue Chambray A Daily Fashion Talk by Florence Rose



This little miss is all dressed up in clear blue, with sheer collar and cuffs of white organdie. And then the sash—that's the most important part of the dress, for instead of being made of silk or chambray like the dress, it is also made of the white organdie. This makes it stand out in that perky bow, and also makes it easier to keep fresh and clean

Did you ever notice how much more carefully a woman inspects a frock that she is going to buy for her little girl than she does one that she thinks of buying for herself? With her own clothes she gets the effect. She does the frock and studies herself before the mirror to see if the line is good, if the style becomes her, if there will need to be much alteration or if she can attend to the alteration at home. But when she goes to buy frocks for the daughter she looks at the seams, she feels of the material, possibly she uses her organ and looks with considerable scrutiny. She takes off her glove and feels of the texture, examines the colors. No factory forewoman ever looked over the work of her women with much greater scrutiny as to workmanship.

The point is that when a mother buys clothes for her children she realizes that the most important thing to consider is serviceability. A dress that must go into the wash every week must be made extremely well. I am showing you the sort of thing that the smartly dressed little girls are getting for the beginning of their spring and summer wardrobes. For the big girls plaids are popular, but for the younger girls plain colors are preferred, ginghams, chambray or linen. Here you will see a soft, clear blue chambray of fine quality, with collar, cuffs and sash of organdie. The effect is delightful and the organdie comes up fresh and crisp after every wash if it is slightly starched, but not too much, it is a frock that will be quite serviceable.

Despite the popularity of ribbons, these organdie sashes are still enjoying high favor. And, of course, there is a decided economy in using the organdie sash instead of the ribbon sash. In the little girl styles you will see some with very short waists and some with long waists, the latter being regarded as distinctly French. But in between these two extremes there are many, many that are just medium, and usually you will find that they are much more becoming than those that are long or those that are short. This is especially true of the little girl who has just begun to grow rather lanky. The short waist and the long waist are charming for the very little girl, but for the girl who is getting to be all arms or

Adventures With a Purse

IT WAS quite by accident that I discovered these pins. When I first saw them I could not imagine what in the world they were for. They look like tiny safety pins, only they have curiously curved backs. Upon investigation I discovered that they are dress shield pins. I have always deemed the sewing of dress shields a rather futile act, for one no sooner gets them sewed in than they must be ripped out again to be washed. You see the curve on the back of these little pins takes in the material, so that the shields fit comfortably and the pins are not felt. Isn't that a good idea? You can buy a card of eight for ten cents.

Although there was a time when it was considered the right thing to wear mourning, nowadays there is quite a difference of opinion and many of us feel that it is better not to wear deep mourning, but one custom remains. For acknowledging letters and expressions of sympathy one does use mourning stationery. And as a rule only a few words are written, so that a corresponding card is sufficient. One shop has lovely cards with black borders for \$1 a box. They may be had with very heavy borders, or with just a narrow black border.

And now we approach the season of high spring winds and chapped lips. And I know of few of the minor physical discomforts which can be more unpleasant than lips that are dry and chapped. Now I am not one who holds that there is any beauty in lip rouge. Painted lips have never impressed me as being lovely. And yet I am addicted to the use of a lip stick, but it's this way. The stick that I use is not a heavily dyed stick. It is pink, is soft and curative and does not dye the lips an unsightly red. I can heartily recommend it. I do not know what it is to have chapped lips. You can buy one for twenty-five cents and it is a convenient size to slip into your purse.

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures with a Purse may be purchased.

(Copyright, 1920, by Florence Rose.)

SHE FINDS HER BLESSINGS AFTER THEY HAVE PASSED BY

The Things That She Used to Find So Disagreeable Seem to Have Their Pleasant Side When She Looks Back at Them

FOR a year Mrs. Jones has been living in an apartment. For a year she has been fussing about it. "No elevator, all those stairs to climb every time I go down for the mail, cold radiators on cold days, too much sun in summer"—and so on in an endless stream. Now, at last, she has found a house and she is moving this week.

"I'm going to miss that little apartment," she is telling everybody, "I rather enjoyed having everything so compact, and so little walking to do. And then we had such nice neighbors. And it was so easy to walk across the hall instead of going out of the house to find some one to talk to when I was alone. Yes, I'm sorry to go."

She mourns as much about leaving as she used to fuss about having to stay. But then she would, because she always has. Her young son had a pet dog before they moved into the apartment. His mother used to worry about the dog all the time. He would come into the house when he had been out in the mud; he would lie down on the rug and jump up on the chairs when he had been out in the rain; he would bark; he would eat too much. But when they had to give him away because he was not allowed in the apartment, she just hated to see him go.

"I'm going to miss him so much," she said mournfully. "He was always such company for me, and he was so lively. He used to go marketing with me when the children were in school. Yes, I'm going to miss him very much, indeed."

YOU never can tell which way she's going to lean. You may congratulate her upon having found a market place nearer home. The recollection of her complaints about having to go so far every day is still vivid, and you can imagine her delight at finding such a convenient place. "Well, yes," she concedes, "It is a nice place, but you know I rather miss my daily walk down to the store. I used to pass the school where all the children were studying so diligently."

There's no use sympathizing with her in discomfort or annoyance, because before you know it she has turned it into a cause for congratulation. She keeps you busy changing your tone to fit her feelings. That is, she does for a while; but after you get used to her you find out that she can sympathize with herself very much better than you can.

She is really one of those fortunate people who can always find the silver lining. She can always search out something to be thankful for in every misfortune or unpleasant situation. The only trouble is she never finds it until the circumstances are reversed and she is looking back upon it. Then her optimism is remarkable. Then, looking back upon the split milk, she forgets that it was sour, anyhow, and starts to cry about it.

I don't think she needs your comforting words. She gets much more pleasure out of these reminiscences of hers, for they not only make her blessings brighter as they pass, but even so far as to make blessings out of things that used to be curses.

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures with a Purse may be purchased.

(Copyright, 1920, by Florence Rose.)

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures with a Purse may be purchased.

(Copyright, 1920, by Florence Rose.)

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures with a Purse may be purchased.

(Copyright, 1920, by Florence Rose.)

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures with a Purse may be purchased.

(Copyright, 1920, by Florence Rose.)

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures with a Purse may be purchased.

(Copyright, 1920, by Florence Rose.)

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures with a Purse may be purchased.

(Copyright, 1920, by Florence Rose.)

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures with a Purse may be purchased.

(Copyright, 1920, by Florence Rose.)

PARAMOUNT 1342 CHESTNUT STREET Big Rebuilding Sale Specials for Tomorrow Georgette Crepe Blouses Will Be Sold at Cost and Less This is the largest sale of its kind ever held in Philadelphia Georgette Blouses... Reduced to 3.45 Value to 8.50 Lingerie Blouses... Reduced to 1.35 Value 3.95 No C. O. D. No Exchanges

Our Exclusive Method of Cleaning Evening Gowns, Suits & Dresses is not an expense to you, for it adds to the life of your clothes while enabling you to enjoy the satisfaction of always being well dressed. No injurious chemicals nor destructive processes are used. We call and deliver. Men's clothes thoroughly cleaned. We cater to particular people. BARG'S 1113 Chestnut St. Main Office and Works 1616-28 N. 21st St. FOR QUICK SERVICE PHONE DEPT. L, POPLAR 7660

Old Virginia Lasses Cookies Recipes of the Old South 1 cup molasses, 1 cup brown sugar, 1 cup butter, lard or shortening, 2 eggs, 1/4 cup milk, 1 teaspoon ginger, or ginger to taste, 1 teaspoon cinnamon, 1/2 teaspoon salt, 6 1/2 cups flour, 6 teaspoons MISS PRINCINE Baking Powder. Cream sugar, lard and molasses together until light. Beat the eggs until well mixed, put in mixing cup and add enough milk to make three-quarters of a cup of egg and milk; add slowly to the sugar and shortening, alternating with six cups of flour which have been sifted with MISS PRINCINE Baking Powder, salt and spices; work into a smooth dough; cover and set in cold place for one hour. Dust board with flour; roll out about one-quarter inch thick, cut with old-fashioned biscuit cutter; place on bake sheet or shallow pan; put in hot oven eight to ten minutes. These are large, thick and soft and will keep a long time if kept under lock and key.

Such delicious cookies—the kind that you just can't resist—are made with Miss Princine, the new-fashioned baking powder. Its easy to make a dish of these tasty little cakes, for Miss Princine makes all bakings a simple and successful matter. It takes heat to develop the full leavening strength of Miss Princine. AT YOUR GROCER'S In the handy-handled cups, 1 lb. net weight, 35c. 1/2 lb. net weight, 20c. In the handy-pails, 2 1/2 lbs., 75c. 5 lbs., \$1.50. If your grocer can't supply you, send 35c for a trial 1 lb. cup of MISS PRINCINE. The Southern Manufacturing Company, Richmond, Va.

The United States Grain Corporation offers to sell and will receive applications to buy up to noon, February 11th, its spot stock of HARD WHEAT STRAIGHT at Philadelphia for prompt delivery at \$10.65 in jute sacks. This flour is offered subject to its being sold to the domestic trade in the original packages, and with a further provision that jobbers' profit shall be restricted to 75c per barrel and retailers' profit to \$1.25 per barrel. It is further understood that the profit a dealer shall make will be commensurate with the service performed and that sales prices must be justified as being reasonable without reference to the maximum allowed. Our books will close on this offer at noon, February 11th. For further particulars, communicate with United States Grain Corporation H. D. IRWIN, Second Vice President 272 Bourse Building, Philadelphia, Pa.

Miss Princine Pure Phosphate Baking Powder

Cuticura Girls Are Sweet and Dainty Nothing so laudable as a healthy, clear complexion. Soft, white hands, and glossy, wavy hair are Cuticura's soap, assisted by Cuticura Ointment, when necessary. Cuticura Talcum is delicate, delightful, and imparts to the person a charming attractiveness and peculiar to itself. Cuticura Soap shaves without lather.

Jiffy-Cup Free An Aluminum Measuring Cup Also Dessert Molds Send us two trade-marks from Jiffy-Jell packages—the circle trade-marks on the front. That will certify that you use Jiffy-Jell. We will mail you this half-pint cup. It is an exact cup for use with any recipe. And two fillings with water dissolve one package of Jiffy-Jell exactly right. The flavors come in liquid form, in bottles. They are juices of crushed fruit concentrated. Jiffy-Jell has a wealth of fruit flavor. We use half a pineapple, for instance, to flavor a pint dessert. The Pineapples are crushed in Hawaii—fruit too ripe to ship. It is real fruit, not mere flavor, that folks like and need. Serve It Often People need fruit daily. Jiffy-Jell supplies it at a trifling cost, and you make it in an instant. A delicious serving of rare fruit-flavored dessert costs you less than one small apple. Serve it often—three times weekly. Winter is when people need it. And every serving seems like a fruit-time dainty. Cut out this cup offer so you won't forget. Jiffy-Jell means a real-fruit dessert. It is not like the old-style gelatine dainties. Jiffy-Jell comes in Ten Flavors in Glass A Bottle in Each Package: Min. Lime, Raspberry, Strawberry, Orange, Cherry, Lemon, Loosberry, Pineapple, Coffee. Jiffy Dessert Co., Waukesha, Wis. MAIL THIS I enclose 2 trade-marks for the Jiffy-Cup. If you enclose 7 trade-marks we will also send the set of 6 individual Dessert Molds.